

## *Chef Cumba's Vegetable selections*



### ROASTED ROOT VEGETABLES

"As a confirmed New Englander, I was surprised to find a terrific seafood restaurant in Phoenix: Steamers Genuine," says Barbara J. Johnson of Worcester, Massachusetts. "The baked halibut was perfectly complemented by roasted vegetables and potatoes au gratin. I know how to make the fish, but I wouldn't know where to start with the other two dishes."

2 large red-skinned sweet potatoes (yams), cut into 1 1/4-inch-long by 1/2-inch-wide by 1/2-inch-thick strips

2 large fennel bulbs, cored, cut into 1/3-inch-thick wedges

1 large celery root (celeriac), peeled, cut into 1 1/4-inch-long by 1/2-inch-wide by 1/2-inch-thick strips

20 large garlic cloves, peeled

1 tablespoon dried sage leaves

6 tablespoons olive oil

2 bunches green onions, cut into 1-inch pieces

1/3 cup (about) vegetable stock or canned vegetable broth

Preheat oven to 375°F. Combine first 5 ingredients in large bowl. Sprinkle generously with salt and pepper. Add olive oil and toss to coat. Spread vegetables out on large rimmed baking sheet. Roast vegetables until almost tender, stirring occasionally, about 50 minutes. Mix green onions and stock into vegetables. Bake until vegetables are just tender, about 15 minutes longer.

**Makes 8 Servings.**



### MEDITERRANEAN VEGETABLES

Nonstick vegetable oil spray

1 large red onion, cut into 1/4-inch wedges

2 medium zucchini, sliced diagonally

2 yellow crookneck squash, sliced diagonally

2 tablespoons balsamic vinegar

1 tablespoon chopped fresh thyme

1 teaspoon olive oil

Preheat oven to 400°F. Spray large baking sheet with nonstick spray. Toss onion and next 5 ingredients together on prepared baking sheet; spread in single layer. Sprinkle with salt and pepper. Bake vegetables until tender and brown around edges, stirring occasionally, about 35 minutes.

**Makes 4 servings.**